

CLAIMS

1. (Cancelled)

2.-4. (Cancelled)

5. (Currently amended) The method of ~~Claim 4~~ claim 18, wherein the treatment foods or food ingredients with the pH-lowering agent is preformed by adding, mixing, spraying or soaking.

6. (Currently amended) The method of ~~Claim 4~~ claim 18, wherein the heat treatment is selected from the group consisting of frying, baking, roasting, high temperature extrusion, and high temperature injection.

7. (Cancelled)

8. (Currently amended) The method of ~~Claim 7~~ claim 6, wherein the foods are carbohydrate foods.

9. Cancelled)

10. (Currently amended) The method of ~~Claim 1~~ claim 18, wherein the pH-lowering agent is added to the foods or food ingredients at a concentration of 0.001-10.0%.

11.-16. (Cancelled)

17. (Currently amended) The method of ~~Claim 1~~ claim 18, wherein the pH-lowering agent consists essentially of citric acid.

18. (New) A method for the reduction of acrylamide formation, comprising the step of treatment with pH lowering agent which is used for the treatment of foods or food ingredients,

wherein the pH-lowering agent is selected from the group consisting of:

(a) an organic acid selected from the group consisting of citric acid, malic acid, acetic acid, lactic acid, succinic acid, tartaric acid, ascorbic acid, adipic acid, phosphoric acid, and pyrophosphoric acid;

(b) a salt of the organic acid (a);

(c) a buffer solution selected from the group consisting of sodium phosphate buffer solution, potassium phosphate buffer solution, and citric acid-sodium citrate buffer solution;

(d) a fruit juice selected from the group consisting of lemon juice, plum juice, apricot juice, orange juice, citron juice and lime juice; and

(e) a mixture of any two or more of (a), (b), (c) or (d),

wherein the treatment foods or food ingredients with the pH-lowering agent is carried out before subjecting the foods to heat treatment,

wherein the treatment of the foods with the pH-lowering agent is conducted such that the pH of the foods or food ingredients is 0.1-3 units lower than the intrinsic pH of the foods or food ingredients.